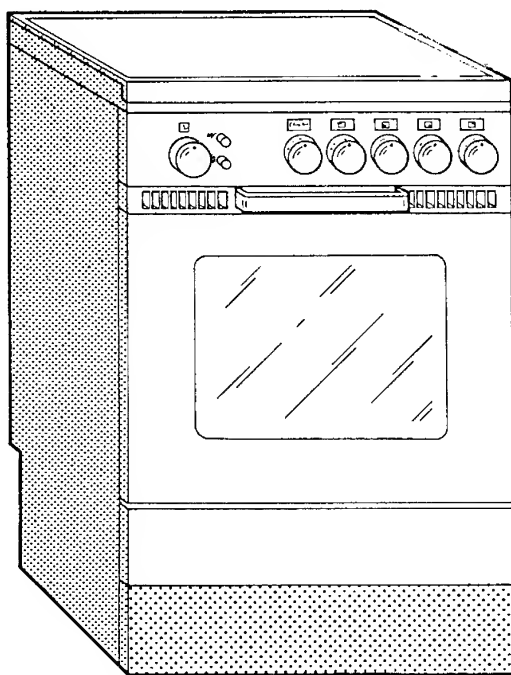


INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI Gas cooker



MODEL NO. GC 9601
GC 5601

ZANUSSI
The appliance of science

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Warnings - Gas cookers

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any installation work must be undertaken by a competent, qualified installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice. In the U.K. C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.

Any electrical work required to install this appliance should be carried out by a qualified or competent person.

It is dangerous to alter the specifications or modify the product in any way.

Under no circumstances should any maintenance work be carried out by any other than a qualified person.

This product should be serviced by an authorised Zanussi Service Centre, and only genuine Zanussi spare parts should be used.

Unstable or misshapen pans should not be used on the burner as unstable pans can cause an accident by tipping or spillage.

Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

If the appliance is fitted with a lid, this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purposes.

After using the cooker, the glass lid fitted **MUST NOT** be closed until the hob and oven are completely cold. If you lower the glass lid when the hob or oven are still hot or warm, the glass may shatter and could cause injury.

It is always necessary to remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.

This product should only be used with natural gas.

Always ensure that the control knobs are in the «off» position when not in use.

All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise if in doubt.

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.

This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.

A gas oven relies on the movement of air for heating. Under no circumstances should the vents in the base of the oven be obstructed. Never line any part of the oven with aluminium foil.

Do not allow the oven cavity to fill with unlit gas.

This appliance is heavy and care must be taken when moving it.

Before any maintenance or cleaning always unplug the appliance from the electrical supply, and allow to cool.

Before igniting the oven or grill, open the oven door.

Ensure that oven anti-tip shelves are put in place in the correct way. (See instructions).

Under no circumstances should gas cookers and hobs be left unattended when in use.

Easy clean liners should never be cleaned with anything other than detergent water. (See instructions regarding cleaning).

When operating a burner, the grill or oven, make sure that the gas is fully ignited.

Only oven-proof dishes are to be stored in the drawer beneath the oven. Do not store combustible materials.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

Contents

Instructions for the owner

Installation	Page 5
Technical data	Page 5
Use and care	Page 6
Gas oven	Page 9
Minute minder	Page 10
Oven cooking chart	Page 12
Maintenance & cleaning	Page 14
Zanussi guarantee conditions	Page 18

Warning

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

Important

Where the cooker is fitted with a lid, the lid must be completely raised before the cooker will function.



A0136

Installation

It is mandatory that all operations required for the installation be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

The relevant instructions are to be found in the special sheet for the installer.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

This appliance meets the requirements laid down in EEC Directive No. 87/308 dated 2/6/1987 relating to the suppression of radio and TV interferences.

When the oven is first installed

Once the oven has been installed it is important to remove the protective materials which were put on in the factory.

Switch the oven control to **MAX** and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

Technical Data

Model GC 9601 - GC 5601

Dimensions: height	900 mm
depth	595 mm
width	597 mm
Oven volume	50 dm ³
Automatic push button ignition:	
oven, hob + grill	YES
Safety cut off with manual	
reset: oven, hob + grill	YES
Oven light	15 W
Mechanical minute minder	60 mins
Supply voltage	240V -50Hz
Gas oven burner	3.0 kW
Grill rating	2.6 kW

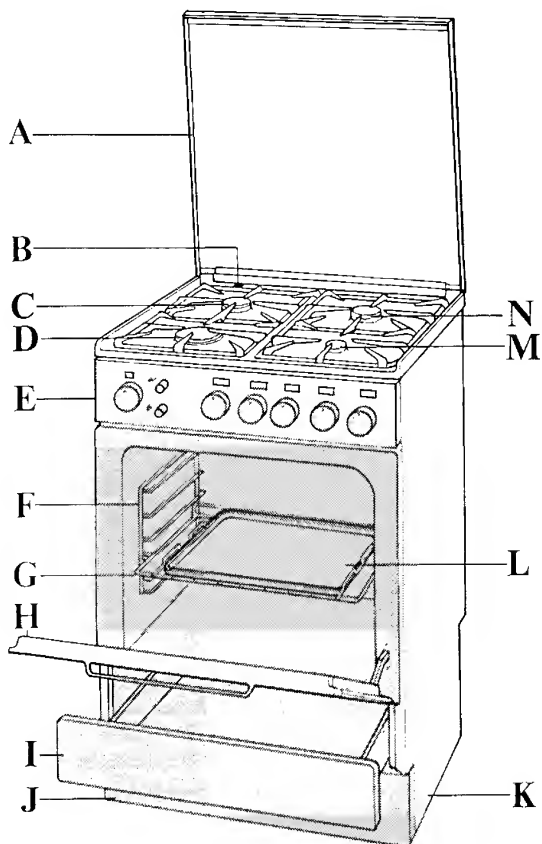
Attention

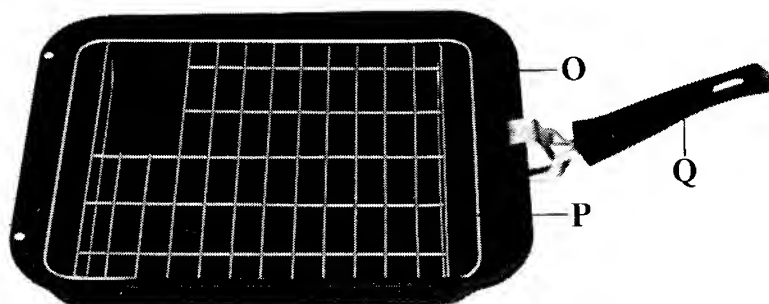
Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heath build-up which would affect the baking results and damage the oven enamel.

Use and care

Cooker

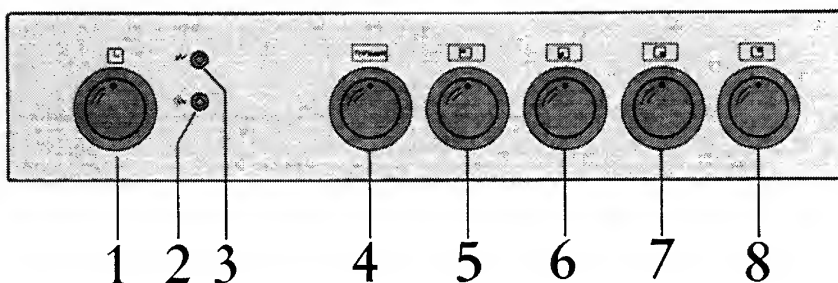
- A - Glass lid
- B - Safety cut off
- C - Semi-rapid burner
- D - Rapid burner
- E - Control panel
- F - Shelf supports
- G - Shelves
- H - Oven door
- I - Removable drawer
- J - Front panel
- K - Base
- L - Baking tray
- M - Auxiliary burner
- N - Semi-rapid burner





- O - Grill/Roasting pan
- P - Reversible grill trivet
- Q - Removable handle

Control panel



- 1. Minute minder
- 2. Oven light switch
- 3. Ignition button
- 4. Oven selector knob
- 5. Semi-rapid burner knob
- 6. Rapid burner knob
- 7. Auxiliary burner knob
- 8. Semi-rapid burner knob

Operation

Safety cut off

The cooker is equipped with a safety cut off device which totally interrupts the gas supply of the worktop, oven and grill burners. By lowering the worktop cover, the gas supply is interrupted. To restore gas supply, lift up the cover and depress the black button situated at the back left of the worktop.

Safety cut-off switch

Do not tamper with or attempt to adjust the safety cut-off switch. Any adjustment must be made by a qualified engineer. The switch is designed to prevent the hob or oven being turned on when the lid is closed.

Tampering with the switch may enable the heat to be turned on with the glass lid in the down position. The heat would cause the glass lid to shatter which could result in injury. Should you find the switch not functioning correctly, contact your local authorised Zanussi Service Centre.

Worktop burners

To light a worktop burner, turn the relevant knob anticlockwise to maximum (Fig. 1).

After opening the tap to maximum, push button marked by a small electric spark. As soon as the burner is lit, adjust the flame as required.

Important: Put the pans on the burner only after having lit it on.

To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a base fitting the size of the burner used, so that the flame will not spread beyond the base of the vessel.

It is also advisable, as soon as a liquid starts boiling, to turn down the flame so

that it will barely keep the liquid simmering.

Important: Be very careful when frying food in hot oil or fat as the overheated splashes could easily flare up.

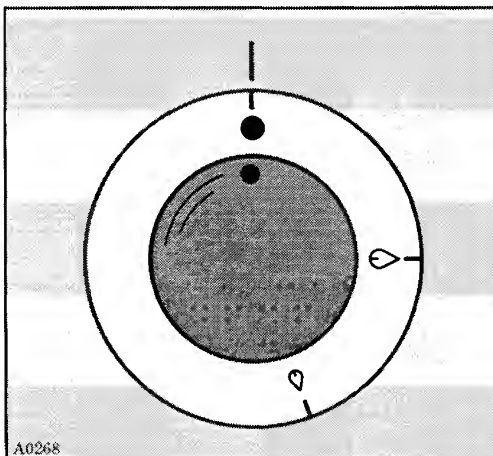


fig. 1

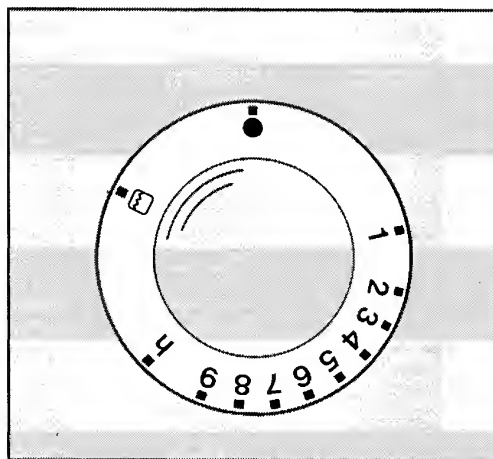


fig. 2

Gas oven

The oven features a small grill/roasting pan, a baking tray and two shelves.

This oven has automatic ignition, follow the instructions below for using it.

1. Open the oven door.
2. Firmly depress the oven control knob (Fig. 2) and turn it anticlockwise to the maximum setting and at the same time push in the relevant pushbutton marked by a small electric spark. Keep the oven control knob depressed for 10-15 secs.
3. Release the control knob and then gently close the oven door.
To adjust the temperature, after a few minutes turn the knob to the required temperature setting.


Important

Due to the position of the oven burner in the base of your oven, it is essential that the area around the burner access flaps should be kept clean of spillage of fat and similar substances.

Oven temperature chart

Position	Temperatures	
	°F	°C
1	275	135
2	300	149
3	325	163
4	350	177
5	375	191
6	400	204
7	425	218
8	450	232
9	475	246
h	535	280

Gas grill

To light the grill, firmly depress the oven control knob and turn it clockwise to the symbol , then operate on the pushbutton marked by a small spark. Keep the control knob depressed for 10-15 secs; then release the grill control knob.

Oven safety device

The cooker features a thermocouple; if for any reason the flame should extinguish the device will interrupt the gas flow.

Important:

Oven and grill burner lighting is possible only if the oven door is opened.

Oven light switch

This switch will turn on the oven light.

Using the grill

Foods to be grilled are to be placed on the wire grid in the grill pan which can be used either way up to give the required distance from the burner. The pan is then placed in the required runner position.

Caution

The appliance must never be left unattended whilst grilling.

Mechanical minute minder (Fig. 3)

The minute minder can be set for any time interval up to one hour. The control knob should first be turned clockwise to 60 minutes and then reversed to the required time interval. When cooking time is up the alarm will ring. This will not affect the oven.

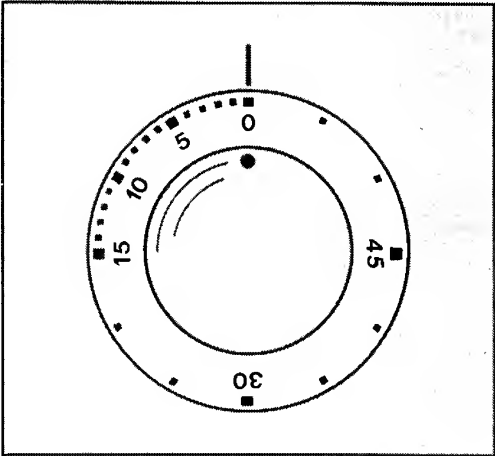


fig. 3

Cooking instructions

The shelf positions in this oven are numbered from the base up (fig. 4), and the variations of heat between the top and bottom shelves is approximately one gas mark. It is advisable to follow the recommended shelf positions until you become familiar with your oven.

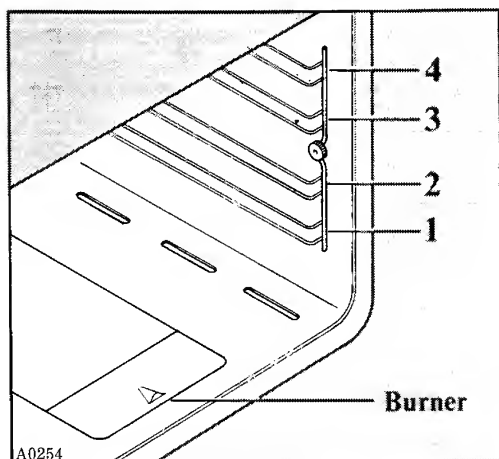


fig. 4

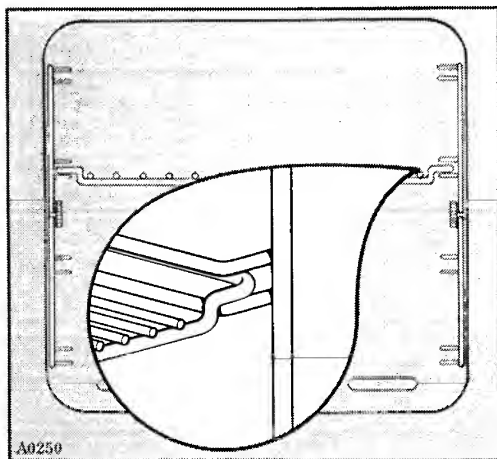


fig. 5

Pre-heat the oven for about 10-15 minutes to allow it to reach the required temperature.

Please remember that the heat comes directly up from the base of this oven. Care must be taken not to place food or dishes directly on to it, neither can it be used to keep dishes warm. To minimise cleaning it is advisable to avoid spilling such things as fruit juice or sugar on to the base of the oven whilst it is hot. Therefore, items such as fruit pies or crumbles are best cooked on a baking tray.

For this purpose or for baking never use a full width baking-tray that will obstruct the circulation of heat.

If you wish to bake two identical items simultaneously keep one free shelf position between them to allow maximum heat circulation. As the food on the lower shelf begins to brown on the base, change the position of the trays around to ensure that the food browns evenly.

If you are in any doubt about baking one of your own recipes, try to find something similar in our baking guide and follow its recommendations.

These times and temperatures are only approximate and for use as a guide. You can use Gas Mark setting higher or lower to cook your food exactly as you like it.

Important

The anti-tip oven grid must be positioned as shown in figure 5.

Oven cooking charts

FOOD	GAS MARK	SHELF POSITIONS	COOKING TIME
MEAT & POULTRY			
Beef with bone	4	1 or 2	20 minutes per lb + 20 minutes
Beef without bone	6	1 or 2	25 minutes per lb + 25 minutes
Lamb	4	1 or 2	20-25 minutes per lb + 20-25 minutes
Pork	5	2	25 minutes per lb + 25 minutes
Chicken	6	2	25 minutes per lb + 25 minutes
Duckling	4	2	30 minutes per lb + 30 minutes
Turkey	3	2 or 3	30 minutes per lb + 30 minutes
Casseroles	2	1 or 2	2½-3 hours
YORKSHIRE PUDDING			
Small	7	2 or 3	25 minutes
Large	7	2 or 3	35 minutes
BAKED VEGETABLES	4	2	varies according to the vegetable
PASTRY			
Fruit Tart	6	2	45 minutes
Fruit Pie	6	1 or 2	45 minutes
Sausage Rolls	7	2 and 3	30 minutes
Choux Pastry	Reg 6 for 15 minutes Reg 6 for 10 minutes	2 and 3	25-30 minutes
Vol au Vents	8	2 and 3	15 minutes
Jam Tarts	5	2 and 3	10-15 minutes

FOOD	GAS MARK	SHELF POSITIONS	COOKING TIME
PUDDINGS			
Egg Custard in a Bain Marie	1	2	1-1 ¼ hours
Pavlova	1	2 or 3	1 ½ hours
Meringues	1	2 and 3	1 ½ hours
CAKES			
Rich Fruit Cake 8"	Reg 1 for 2 hours Reg 2 for remainder	2 or 3	3 ½-4 hours
Plain Fruit Cake	3	2 or 3	2 ½ hours
Victoria Sandwich	4	2 and 3	25-30 minutes
Madeira Cake	3	2 or 3	1 ¾-2 hours
Fairy Cakes	4	3 and 4	30 minutes
Ginger Bread	4	3	45 minutes
Flapjack	4	3	25-30 minutes
Small cakes	4	2 and 3	25-30 minutes
YEAST MIXTURES			
Bread 1lb Loaves	7	3	30-35 minutes
Bread 2lb Loaves	7	3	40-45 minutes
Rolls and Buns	7	2 or 3	15-20 minutes
Tea Rings	6	2 or 3	24-35 minutes
Scones	6	2 and 3	15-20 minutes
Shortbread	4	2 or 4 Change trays over halfway through the cooking time	25-30 minutes

Maintenance

For a long service life of the appliance we strongly recommend that you frequently carry out a thorough cleaning operation.

Cleaning the oven

(without panels)

Always wait until the oven is cool before cleaning.

It is advisable to release the shelf supports.

All enamelled parts should be washed with lukewarm water and detergent without using abrasive products which might damage them.

The oven should be cleaned inside with the greatest care, after each use, with hot water and detergent (or one of the special products available on the market).

When cleaning the oven, be careful to protect the aluminium parts of the control panel from chemical compounds contained in the products used to clean the enamelled parts.

Removing the panels (optional extra)

If you have purchased the panels as an optional extra proceed as follows:

Unscrew the ring nuts securing the side grilles (Fig. 6), remove the grilles and then remove the side panels (Fig. 7).

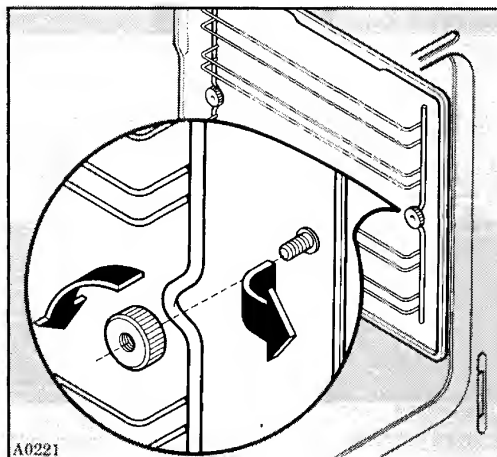


fig. 6

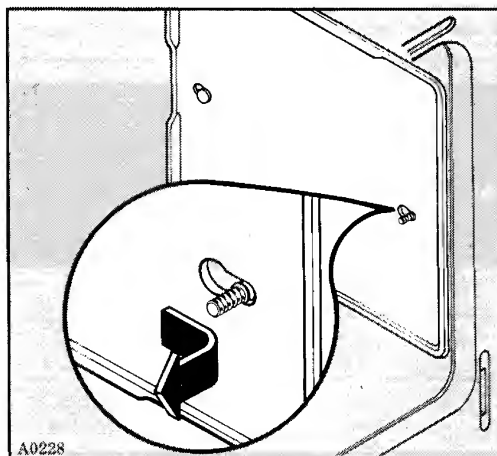


fig. 7

Cleaning the worktop

Burner caps should be frequently washed in hot water and detergent, being careful to remove all incrustations.

Thoroughly clean the terminal part of the automatic lighting device to ensure easy lighting and make sure that the flame spreader gas openings are unobstructed.

Stainless steel parts should be carefully rinsed with water, after each use, and then dried with a clean soft cloth.

In the case of persistent spots you may use normal non-abrasive detergents, currently available on the market.

Never use steel-wool pads, chlorine or similar products which might scratch, grind or etch the metal.

To clean the cover use liquid or creamy detergents, thus avoiding the use of powder abrasives, rough sponges or steel wool.

Also, never close the cover while the burners are still warm.

Replacing the oven lightbulb

Disconnect the appliance from the electric supply.

Unscrew the lightbulb glass protection from the oven. Unscrew the lightbulb and replace it with a new bulb suitable for high temperature (300 °C) and having the following technical features:

Operating voltage: 240V - 50 Hz

Power absorbed: 15 W

Available from your local service centre or from any good electrical store.

Removing the oven door (Fig.8 A,B,C)

Warning

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn to the left, so that the two raised bars are to the left hand side of the hinges.
3. Raise the door halfway.
4. At this stage the two hinges on either side of the door must be clasped together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

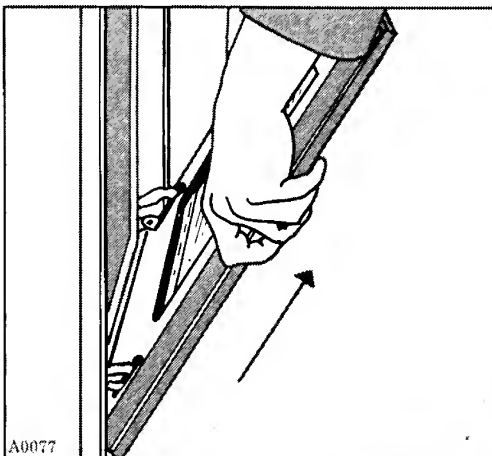


fig. 8/B

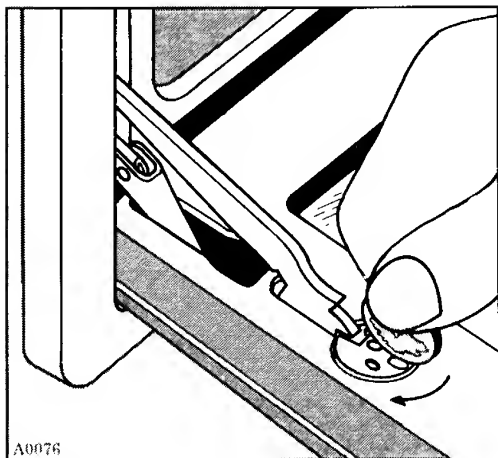


fig. 8/A

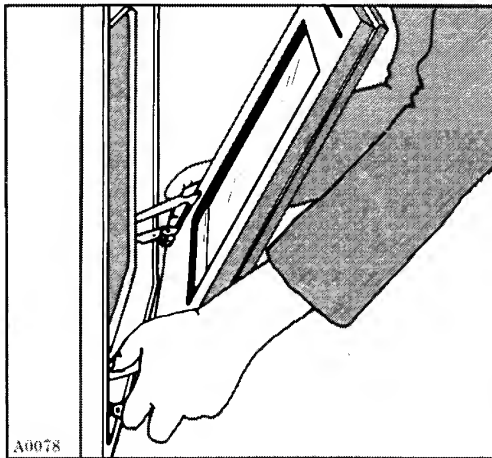


fig. 8/C

To replace the door:

1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged.
Drop the door down so it is in the horizontal position.

NOTE: It is very important when carrying out this operation that both hinges should be located simultaneously.

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.
The door can then be closed.

**How to find the telephone number of
your
Zanussi Service Force
listed in this leaflet**

Zanussi Service areas are allocated by postcodes which are listed in alphabetical order for easy reference.

1. Look for the two letters of your address postcode in the far left 'Postcode' column.
2. Match up the number of your postcode against the number listed in the 'Postcode Numbers' column.
3. Look across the column to the Service Force Key Number for your area. Turn to the last page of this directory for the address and telephone number to contact for service which is listed against your key number.

If you are unsure of your postcode, the main towns and cities are listed in alphabetical order for easy reference.

Additionally, your local Zanussi Service Force Centre telephone number is listed under 'Z' in your telephone directory.

The Customer Care Department at Zanussi House, Hambridge Road, Newbury, RG14 5EP, Tel: 0635 521313, will be happy to help you with any queries or difficulties.



Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
AB	Aberdeen	1-5	1	DA	Dartford	1-18	14
AL	St Albans	1-10	2	DD	Dundee	1-5, 7-11	31
A	Brecon	45	3	DD		6	32
BA	Bath	1-5, 11-15	4	DE	Derby	1-7, 13-15, 55	33
BA		7-10, 20-22	5	DE	Derby	11-12	18
BA		6, 16	6	DG	Dumfries	1-7, 10-12	34
BB	Blackburn	1-12	7	DG		13-14	35
BD	Bradford	1-23	8	DG		8-9	36
BD		24	7	DH	Durham	1-9	37
BH	Bournemouth	1-18, 21-25	9	DL	Darlington	1-17	37
BH		19-20	10	DN	Doncaster	1-7, 10-12, 22	33
BL	Bury	0-9	11	DN		14	38
BN	Brighton	1-9, 11-15,	12	DN	Doncaster	8-9, 15-21, 31-40	39
BN		20-27	12				
BN		16-18	13	SUB POSTCODE DIVISION			
BR	Bromley	1-8	14	DN	Gainsborough		
BS	Bristol	1-28, 98-99	15		South	21-1, 21-2, 21-5	40
BT	Belfast	1-82	16	DN	Gainsborough		
B	Birmingham	1-21, 25-33,	17		North	21-3, 21-4	39
B		38, 40, 45, 47-48,	17	DT	Dorchester	1-6, 10-11	10
B		60-71, 80, 97-98	17	DT		6-9	5
B	Birmingham	23-24, 34-37,	18				
B		42-44, 46, 72-	18	SUB POSTCODE DIVISION			
B		79	18	DT	Bridport East	6-3, 6-4	10
B	Birmingham	49-50,	19	DT	Bridport West	6-5, 6-6	5
B		96	19				
B	Birmingham	95	20	DY	Dudley	1-6, 8-9	17
CA	Carlisle	1-16, 18-28	21	DY		7, 10-14	41
CA		17	7	EC	London	All EC Codes	28
CB	Cambridge	1-8	22	EH	Edinburgh	1-42, 52-54	42
CB		9-11	23	EH		43-46	35
CF	Cardiff	1-8, 31-48	3	EH	Edinburgh	47-49, 51, 55	43
CH	Chester	1-4	24	EN	Enfield	1-11	28
CH		5-7	25	EX	Exeter	1-17, 20	45
CH		8	26	EX		18-23, 31-39	46
CM	Chelmsford	0-6, 8-9, 11-15	27	E	London	All East Codes	28
CM		7	23	FK	Falkirk	1-4	43
CM	Chelmsford	16-24	28	FK		10-14, 18-19	32
CO	Colchester	1-16	23	FK	Falkirk	5-9, 15-17	47
CR	Croyden	0, 2-4, 9	29	FK		20-21	31
CT	Canterbury	1-21	14	FY	Fleetwood	0-8	7
CV	Coventry	1-8, 10-12, 21-23,	20	GCI	Guernsey		48
CV		9, 13	18	GL	Gloucester	1-8, 10-19,	49
CV	Coventry	31-35, 37	20	GL		50-56	49
CV		36	19	GL		9	15
CW	Crewe	1-12	30	GL		20	19

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
GU	Guildford	1-24, 26, 34-35	50	LL		33-34, 41, 48-49,	26
GU		25	51	LL		51, 78	26
GU	Guildford	27-33	13	LN	Lincoln	1-6, 8-10	40
G	Glasgow	1-5, 11-15, 20-23,	47	LN		7, 11-13	39
G		31-34, 40-46, 51-	47	SUB POSTCODE DIVISION			
G	Glasgow	53, 58, 60-69, 73,	47	LN	Lincoln	3-4, 3-5	40
G		76-78, 81-84	47	LN		3-6	39
G	Glasgow	71-72, 74-75	43	LS	Leeds	1-29	8
HA	Harrow	0-9	52	LU	Luton	1-6	2
HD	Huddersfield	1-8	8	LU		7	22
HG	Harrogate	1-5	8	L	Liverpool	1-49, 60-70	24
HP	Hemel	1-3	2	ME	Medway	1-20, 99	14
HP	Hempstead	4-23	53	MK	Milton Keynes	1-17, 19, 40-46	22
HR	Hereford	1-2, 4, 6-9	49	MK		18	65
HR		3, 5	54	ML	Motherwell	1-12	43
HU	Hull	1-20, 55	38	M	Manchester	1-35, 60	11
HX	Halifax	1-7	8	NE	Newcastle -on-		
IG	Ilford	1-11	28		Tyne	1-49, 61-70, 88	66
IOM	Isle of Man		55	NE		98-99	66
IP	Ipswich	1-15, 30-31	56	NE		71	35
IP		16-27	57	NE			
IP	Ipswich	28-29, 32-33	22	NG	Nottingham	1-23, 25	33
IV	Inverness	1-24, 26, 30-36,	58	NG		24	40
IV		40-49, 51-56	58	NG	Nottingham	31-34	64
IV	Inverness	25, 27-28	59	NN	Northampton	1-7, 11-12	67
JCI	Jersey		60	NN		8-10, 14-18	22
KA	Kilmarnock	1-26, 28-30	43	NN	Northampton	13	65
KA		27	61	NP	Newport	1-9, 44	3
KT	Kingston-on-			NR	Norwich	1-35	57
	Thames	1-23	51	NW	London	All NW Codes	52
KT		24	50	N	London	All N Codes	28
KW	Wick	1-14	59	OL	Oldham	1-12, 15-16	11
KW		15-17	62	OL		13-14	7
KY	Kirkcaldy	1-16	32	OX	Oxford	1-17	65
LA	Lancaster	1-23	7	PA	Paisley	1-4	47
LD	Llandrindod	1-8	54	PA		5-19	43
LD		3	3	PA	Paisley	20-27, 33, 35, 40-	68
LE	Leicester	1-5, 7-8, 11-14,	63	PA		49	68
LE		16-17	63	PA		28-31	69
LE	Leicester	6, 9-10	20	PA	Paisley	32, 34, 36-39, 61	70
LE		15	64	PA		62-78	68
LL	Llandudno	11-15	25	PA	Paisley	80-82, 88	71
LL		16-19	26	PA		83-87	72
LL	Llandudno	20-21, 23, 27, 31-	25	PE	Peterborough	1-15, 34, 38	64
LL		32, 34-40, 42-47	25	PE		16-19	22
LL	Llandudno	22, 24-26, 28-30,	26				

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
PE	Peterborough	20-25	40	SW	London	All SW Codes	52
PE		30-33, 35-37	57			Except 2,9,16	
PH	Perth	1-2, 8-9, 10-18	31	SW	London	2, 9, 16	29
PH		3-7	32	SY	Shrewsbury	1-6, 9-17, 18-22	25
PH	Perth	19-26, 30-44	58	SY		7, 17-19	54
PL	Plymouth	1-21	73	SY	Shrewsbury	8	41
PL		22-35	74	SY		23-25	77
PO	Portsmouth	1-22	13	S	Sheffield	1-19, 30-31, 40-45	33
PO		30-41	75	S		60-66, 74, 80-81	33
PR	Preston	1-9	7	S	Sheffield	70-73, 75	8
RG	Reading	1-17, 26	53	TA	Taunton	1-11, 21-24	6
RG		21-25, 27	50	TA		12-20	5
RG	Reading	28	4	TD	Selkirk	1-15	35
RH	Redhill	1-3, 6-7, 9-20	12	TF	Telford	1-8, 10-13	41
RH		4-5	50	TF		9	30
RH	Redhill	8	29	TN	Tonbridge	1-2, 4, 8-18, 23-30	14
RM	Romford	1-5, 7, 10-18	27	TN		3, 5-7, 19-22, 31-40	12
RM		6, 8-9	28	TQ	Torquay	1-6, 9, 12-13	78
SA	Swansea	1-20, 31-32	3	TQ		7-8	73
SA		33, 39, 41-44, 61-73	76	TQ		14	45
SA	Swansea	40, 45-48	77	TR	Truro	1-27	74
SE	London	All SE Codes	29	TS	Stockton-on-		
SG	Stevenage	1-9, 11,15	2		Tees	1-29	37
SG		10, 12-14	28	TW	Twickenham	1-20	51
SG	Stevenage	16-19	22	UB	Uxbridge	1-10	52
SK	Stockport	1-3, 6-12	30	WA	Warrington	1-5, 8-9, 10-15	11
SK		4-5, 13-16	11	WA		6-7	24
SK	Stockport	17	33	WA	Warrington	16	30
SL	Slough	1-10	53	WC	London	All WC Codes	52
SM	Sutton	1-3, 7	51	WD	Watford	1-2, 4-7	2
SM		4-6	29	WD		3	53
SN	Swindon	1-8, 11-16	65	WF	Wakefield	1-17	8
SN		9-10	4	WN	Wigan	1-5, 7	11
SO	Southampton	1, 4, 41 -43, 51	9	WN		6,8	24
SO		2-3, 5, 21-24, 52	13	WR	Worcester	1-14	19
SO	Southampton	20	4	WR		15	41
SP	Salisbury	1-5, 9-11	4	WS	Walsall	1-15	18
SP		6	9	WV	Wolverhampton	1-4, 10-14	18
SP	Salisbury	7-8	10	WV		5-9, 15-16	41
SR	Sunderland	1-7, 9	66	W	London	All West Codes	52
SR		8	37	YO	York	1-3, 5, 7-8	8
SS	Southend-on-			YO		4, 6, 11-18, 25	38
	Sea	0-9, 11-17 ,99	27	YO	York	21-22	37
ST	Stoke-on-			ZE	Lerwick	1, 3	79
	Trent	1-18, 20-21	30	ZE		2	80
ST		19	18				

Service Force Key Number	Service Force Address	Telephone Number	Service Force Key Number	Service Force Address	Telephone Number
1	60 Commerce Street, Aberdeen, AB2 1BP	0224 583949 or Tel: 0224 582704	21	High Ehenside, Egremont, Cumbria, CA22	0946 820509
2	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909	22	1 Wharf Road, Higham Ferrers, Northants	0933 317727
3	3 Pentwyn Road, Blackwood, Gwent, Sth Wales	0495 223151	23	Unit 18, Fourth Ave, Bluebridge Ind. Est, Halstead, Essex	0787 473982
4	31 St Andrews Road, Bemerton, Salisbury, SP2	0722 336072	24	Unit 14, Dock Road, Birkenhead, L41 1JJ	051 639 1287
5	31 East Street, Crewkerne, Somerset, TA18	0460 72740	25	Plas Fynnon W/house, Middleton Rd, Oswestry	0691 652917
6	80 Killigrew Street, Falmouth, Cornwall, TR11	0984 31858	26	Easy Launderette, Panton Hall, Denbigh, Clwyd	074 581 3272
7	333 Ranglet Road, Walton Summit, Preston, PR5	0772 321200	27	19 Sirdar Rd, Off Brook Rd, Rayleigh, Essex	0268 741171
8	57 Ingram Road, Holbeck, Leeds, Yorks,	0532 460992	28	284 Alma Road, Enfield, EN3	081 805 6825
9	63 Curzon Road, Boumemouth, BH1 4PW	0202 303363	29	194 Court Road, Eltham, London, SE9 4EN	081 859 3939
11	Unit 41/42 Clarendon Ct, Winwick Quay, W'ton	0925 50822	30	Unit 8, Croft Road, Newcastle under Lyme, Staffs, ST5 OTW	0782 713003
12	Unit 3, 21/25 Bridge Road, Haywards Heath, RH1	0444 417656	31	3-7 Blackness Street, Dundee, Scotland, DD1	0382 642828 or Tel: 0382 455862 or Tel: 0382 826809
13	266 Main Road, Southbourne, Emsworth, PO10	0243 374814 or Tel: 0243 371170	32	33a Burnside, Auchtermuchty, Fife, Scotland	0337 28807
14	Bridgewood Hse, 8 Laker Road, Rochester, ME1	0634 201441 or Tel: 0689 61444	33	Unit 63, Storforth Ln Trad. Est. Chesterfield	0246 231790
15	Unit 1, Albert Crescent, Bristol, BS2 0YH	0272 713217	34	93 Irish Street, Dumfries, Scotland	0387 69694
16	Owenmore Hse, Kilwee Ind. Est., Upper Dunmurry Lane, Belfast	0232 301121	35	2-8 Wood Market, Kelso, Borders, TD5 7AX	0573 24411
17	66 Birch Rd East, Wyreley Rd Ind. Est, B'ham	021 327 1671	36	27 Antrim Ave, Stranraer, Dumfries & Galloway	0776 3277
18	Unit 3 Sterling Park, Claymore, Tamworth	0827 289800 or Tel: 0827 289822	37	8 Cumbie Way, Aycliffe Ind. Est. Newton Aycliffe	0325 300606
19	22 Newton Road, Malvern, Worcester, WR141NZ	0684 572915	38	Unit 1, Boulevard Unit Fact. Est. Hull, HU3 4AY	0482 223335
20	Unit 23/24, Alliance Business PK, Townsend Drv, Nuneaton, CV11	0203 350666	39	Unit 2, Cromwell Road, Grimsby, DN31 2BN	0472 358760
			40	Unit 14 Stonefield Park, Clifton Street, Lincoln	0522 532330

Service Force Key Number	Service Force Address	Telephone Number	Service Force Key Number	Service Force Address	Telephone Number
41	1 Underhill Street, Bridgnorth, Salop, WV16	0746 763322	61	Bruach, Blackwaterfoot, Isle of Arran	077 086 246
42	38 Buccleuch Street, Dalkeith, Midlothian, EH22	031 663 7758	62	Hatson Ind. Estate, Kirkwall, Orkney	0856 5457
43	Block 2 Unit 5, Auchenraith Ind. Est. Rosendale Way, Blantyre	0698 828145	63	30a Scotland Road, Market Harborough, LE16	0858 33229
44	4 Royal Lane, Yiewsley, W-Drayton, UB7	0895 441917	64	Pinfold Rd, Manning Rd ind. Est. Bourne, Lincs	0778 422147
45	91 Exeter Road, Exmouth, Devon, EX8 1QD	0395 263531	65	Unit E19, Telford Rd, Launton Ind. Est. Bicester	0869 248598
46	3 Bear St, Barnstaple, North Devon, EX32	0271 71774	66	Unit C1, Bergen Cl, Tyne Tunnel Trad. Estate, North Shields, Tyne & Wear	091 2960166
47	Unit E6C Anniesland Ind. Est. Netherton Rd, Glasgow, Scotland	041 954 5304 or Tel: 041 954 5349	67	53 Sandringham Road, Northampton, NN1	0604 37061
48	Blencathra, Saumarez Lane, Castel, Guernsey	0481 56854	68	96 Argyll Street, Dunoon, Argyll, PA23 7NE	0369 2147
49	134 Eastgate Street, Gloucester, GL1 1QT	0452 422488	69	43 Crosshill Avenue, Cameltown, Argyll	0586 52008
50	Unit 1 Redfields Ind. Pk, Church Crookham, Fleet	0252 851414	70	Moss Field Workshop, Moss Field Drive, Oban	0631 664530
51	127 Walton Road, Molesey, Surrey, KT8 ODT	081 9796366 or Tel: 081 9797952	71	2 Killweivagh, Gregory, Benbecula, Outer Hebrides	0870 2331
52	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909	72	Churchouse, 16 James St, Stornaway, Isle of Lewis	0851 5555
53	Reform Road, Maidenhead, Berkshire	0628 783711	73	5-7 Brunswick Road, Cattedown, Plymouth, PL4	0752 222540
54	Merion House, High Street, Llandrindod Wells	0597 824842	74	80 Killigrew Street, Falmouth, Cornwall, TR11	0326 314600
55	Tromode Wks, Cronkbourne Vill, Douglas, I.O.M.	0624 76066	75	109-111 Hunnyhill, Newport, Isle of Wight	0983 523062
56	Unit 2b, Elton Park Business Centre, Hadleigh Rd, Ipswich, IP2 0DQ	0473 211713	76	Roch, Haverfordwest, Dyfed	0437 710366
57	75 Grove Road, Norwich, NR1 3RL	0603 629653	77	4 Market Street, Aberaeron, W. Wales, SA46	0545 570254
58	Unit 3B3, Smithton Ind. Est. Smithton, Inverness	0463 791822	78	250-252 Torquay Road, Preston, Paignton	0803 529969
59	Main Street, Golspie, Sutherland, KW10 6RA	040 833517	79	3-4 Carlton Place, Lerwick, Shetland, ZE1	0595 2915
60	P.O.Box 45, Queens Road, St Helier, Jersey	0534 67001	80	Harlsdale, Symbister, Whalasay, Shetland	08066 546

PEACE OF MIND FOR TWELVE MONTHS

Zanussi guarantee conditions

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, Zanussi Ltd., undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Service Force Centre.

Home visits are made between 8.30 am and 5.30 pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- * Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- * EEC Countries - The standard guarantee is applicable but subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

... OR FIVE YEARS

Zanussi 5 years cover conditions

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

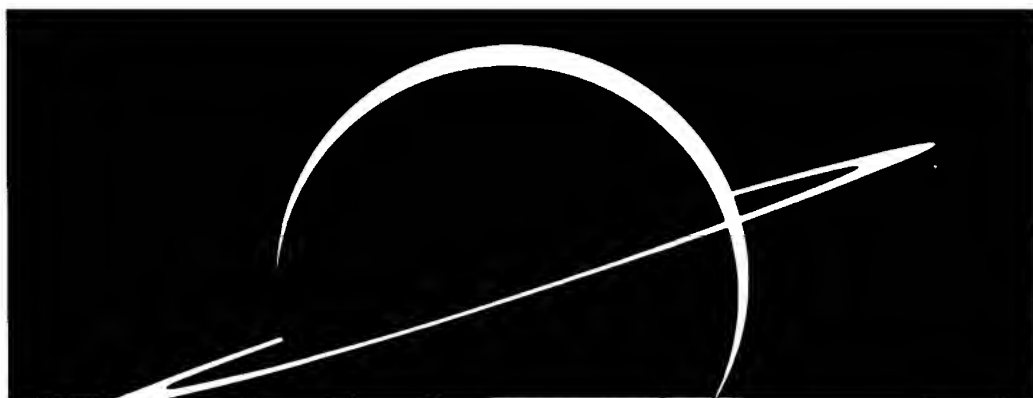
1. Products supplied as "seconds", refurbished, damaged, or shop-soiled are not eligible for Zanussi 5 Year Cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
3. The Engineer will need to check the details of your Certificate and may make a charge for his services if it is not presented to him at the time of his call.
4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
5. Covers issued are not refundable or transferable.

Guarantee record

Appliance purchased from..... on.....

Guarantee card no..... Model no.....

Serial no..... (These details may be taken from your Guarantee Record Card)



ZANUSSI

The appliance of science

Zanussi Ltd., Zanussi House, Newbury

The information in this manual is correct at time of going to press.
Zanussi reserve the right to alter specifications without notice.